



IN ROOM DINING

MOMENTS

- SOCIAL EATERY -

Moments Restaurant offers a "Glocal" culinary experience: local in its approach to ingredients sourced locally in Geneva, and global in its impact on responsible consumption.

Moments Restaurant offers a wide range of seasonal, delicious, and healthy dishes that nourish both body and soul.

Geneva Marriott Hotel
Chemin du Ruisseau 1, 1216 Cointrin
momentsgeneva.ch
+41 79 682 46 44

BREAKFAST

Monday to Friday 6:00 a.m. - 10:00 a.m.
Weekends 6:30 a.m. - 10:30 a.m.

DAY MENU

10:00 a.m. – 11:00 p.m.

NIGHT MENU

11:00 p.m. – 6:00 a.m.

NOTE: If you have any concerns about food allergies, please notify our staff before ordering.

BREAKFAST

Monday to Friday 6:00 a.m. - 10:00 a.m.

Weekends 6:30 a.m. - 10:30 a.m.

American

37

Bread, pastries, jam, butter,
2 eggs of your choice (omelet, fried eggs, eggs Benedict, etc.)
Grilled bacon / or pork sausage / or poultry, cold cuts, cheese,
Bircher muesli, sliced fruit. Served with a hot drink and a juice of your choice.

Continental

29

Bread - Pastries - Bircher muesli - Sliced fruit - Plain yogurt - Jam –
Honey – Butter. Served with a hot drink and a juice of your choice.

Geneva

24

Chef's signature omelet (2 eggs, young spinach, red onions, honey
and fresh goat cheese mousse) - bread. Served with a hot drink and juice of your choice.

Side dishes (your choice)

7

Bacon, Pork Sausages and/or Poultry,
Charcuterie, Smoked Salmon, Cheese
Vegetarian Option: Salads, Pan-Fried Vegetables, Provençal Tomatoes, Beans

BREAKFAST

Monday to Friday 6:00 a.m. - 10:00 a.m.
Weekends 6:30 a.m. - 10:30 a.m.

For egg lovers

2-egg omelet, toppings of your choice 15

Egg white omelet, toppings of your choice 15

Choice of fillings: spinach, mushroom, pepper, tomato,
bacon, turkey ham, veal ham, red onion, Gruyère cheese

Chef's signature omelette 15

2 eggs, young spinach, red onions, honey & fresh goat cheese mousse

Œufs au plat 12

2 fried eggs, toast, grilled bacon

Scrambled eggs 12

Eggs Benedict 15

Poached egg, brioche and hollandaise sauce

BREAKFAST

Monday to Friday 6:00 a.m. - 10:00 a.m.

Weekends 6:30 a.m. - 10:30 a.m.

Healthy and tasty

Homemade Bircher muesli: muesli, yogurt, raisins, apples, dried fruit (380 calories)

10

Yogurt

Plain (123 kcal), Greek (130 kcal), Lactose-free (127 kcal)

6

Cereals

Plain or Wholemeal Cornflakes, Chocolate or Plain Puffed Rice,
Honey Cereals, Gluten-Free Cereals

6

Fruits

10

Assortment of pastries

9

Individual pastries

3

Toast: Bread, Butters and Jams

9

Homemade Pancakes, 3 pieces *(257 kcal)*

12

Carlo's French toast, 3 pieces *(229 kcal)*

9

BREAKFAST

Monday to Friday 6:00 a.m. - 10:00 a.m.

Weekends 6:30 a.m. - 10:30 a.m.

Juice

10

Orange Juice

Opaline Juice : Valais Apricot, Apple or Pear

Selection of coffees and teas

Espresso

5,5

Americano

5,5

Double espresso

7

Cappuccino

7

Latte macchiato

7

Tea (green sencha, mint, earl grey, english breakfast, chamomile, verbenä)

7

All our breads come from BISA, a Geneva bakery.

Origin of products :

Meat and fish: Switzerland, Turkey: France, Veal: Italy. Bread: Geneva, Pastries and gluten-free bread: France

MAIN COURSES

10:00 a.m. – 11:00 p.m.

Articho'k (starter)

Raw artichokes, croustis, sbrinz, sucrine, garlic pickles, parsley oil

24.-

Beef fillet tartare (starter)

Old Gruyère AOP, spring onion, green asparagus, black garlic, homemade pickles, focaccia from our baker Carlo (100g)

31

Perly Poultry

Chicken supreme, mashed potatoes with Lully artisanal mustard, spinach with shallots, watercress, full-bodied jus with thyme and rosemary from Veyrier

46

Swiss beef fillet

Beef fillet (180g) with Moments butter sauce.

Served with local fries, baby greens, and crispy vegetables

61

Moments Burger

Sesame seed bread, beef (150g), hyssop raclette, grilled bacon, onion confit, salad, tomatoes, local fries and salad

44

MAIN COURSES

10:00 a.m. – 11:00 p.m.

Club Sandwich

Turkey, grilled bacon, salad, tomatoes, mayonnaise, homemade mustard, omelet
Served with local fries.

35**Crunchy Swiss Mac'n'Cheese**

Macaroni pasta, Gruyère AOP, Appenzeller AOP

33**Perches and chips**

Interlaken perch fritters, fries, young shoots and crunchy vegetables, grains,
Meinier saffron mayonnaise & chimichurri

44**Croque-Monsieur**

Toast, organic veal ham, Gruyère AOP, crispy salad
(Truffle supplement CHF 10.-)

28**Margherita Pinsa****24****Vegan Pinsa**

Smoked burrata stracciatella with Geneva milk, Moments vegetables, tomato sauce

29

SALADS AND SOUPS

10:00 a.m. – 11:00 p.m.

Geneva Poke Bowl**39**

Gravlax of farmed salmon from Grisons, organic chickpea hummus from Presinge, Geneva spelt, salad, crunchy vegetables, Geneva strawberries, local yogurt with herbs

Greenery for the conscience**17**

Lettuce, young shoots, crunchy vegetables, Geneva honey vinaigrette

Caesar Salad**35**

Romaine lettuce, chicken fillet marinated in homemade barbecue sauce, garlic croutons, anchovy Caesar sauce, grana

Soup**22**

Spinach velouté from our market gardener in Veyrier, raclette cheese cream from Meyrin, Geneva paprika

Onion soup**22**

DESSERTS

10:00 a.m. – 11:00 p.m.

Hazelnut and chocolate sponge cake Hazelnut sorbet, gluten-free and lactose-free	15
Tiramisu « Mamma Mia »	15
Bronte Pistachio Financier Orange blossom	16
Red fruits and meringues Stracciatella ice cream with double Gruyère cream and Ecuacao chocolate	14
Fresh Fruit Salad	15
Selection of Swiss cheeses (3 types)	19

CHILDREN'S MENU

10:00 a.m. – 11:00 p.m.

MAIN COURSES

Crispy chicken, local fries, fruit salad	19
Swiss McN' cheese gratin or pasta with tomato sauce	19
Margherita Pinsa	19



NIGHT MENU

11:00 p.m. – 6:00 a.m.

Club Sandwich

Turkey, grilled bacon, lettuce, tomato, mayonnaise, homemade mustard, omelet

Served with chips.

35

Caesar Salad

Romaine lettuce, chicken fillet marinated in homemade barbecue sauce,
garlic croutons, anchovy Caesar sauce, grana

35

Soup

Spinach velouté from our market gardener in Veyrier, cream of raclette
cheese from Meyrin, Geneva paprika

19

Tiramisu « Mamma Mia »

15

DRINKS

10:00 a.m. – 11:00 p.m.

SOFT:

Pepsi, Pepsi Max, Perrier, Iced Tea, Lemonade	9
Tonic Water, Ginger Beer, Ginger Ale	9
Juices (apple, pear, apricot, orange)	10
Still and Sparkling Hennie Water 0.75L	11

SELECTION OF COFFEES AND TEAS :

Espresso	5,5
Americano	5,5
Double espresso	7
Cappuccino	7
Latte macchiato	7
Tea (green sencha, mint, earl grey, english breakfast, chamomile, verbena)	7

DRINKS

10:00 a.m. – 11:00 p.m.

SWISS BOTTLED BEERS 33CL:	12
Nebuleuse: Alcohol-Free – Blonde	
Guinness IPA	
Corona	
WINES 10CL:	
<u>WHITE</u>	
Chasselas, Domaine Delaharpe AOC La Côte, Vaud, BIO	10
Sauvignon Blanc, Stéphane Gros, Dardagny, AOC Genève	12
Johannisberg, Domaine des Crêtes, AOC Valais	11
Chardonnay, Domaine des Pendus, AOC Genève	12
<u>RED</u>	
Syrah, Domaine des Crêtes, AOC Valais	10
Pinot Noir, Stéphane Gros, Dardagny, AOC Genève	12
Gamaret, Cave de Genève, La Clémence, AOC Genève	11
Merlot, Domaine des 3 Etoiles, Pessy	14
<u>ROSÉ</u>	
Rosé de Gamay, Cave de Genève, AOC Genève	9
<u>SPARKLING</u>	
Baccarat Blanc de Blancs Brut, Chardonnay, Genève	14



ENJOY !

Origin of the fish:

Perch, Salmon: Swiss

Origin of meats:

Chicken, beef, grilled bacon: Swiss origin

Turkey: French origin

Organic veal ham: Italian origin